

DAYTIME

BARTACK

MENU

DRINKS

Orange booster <i>Lime, ginger and mint</i>	5,25
Acai shake <i>Apple, banana and guarana</i>	5,25
Mad Mango <i>Coconutmilk, orange and passionfruit</i>	5,25
Green Machine <i>Apple, avocado and spinach</i>	5,25
Bloody Mary <i>Ketel One Vodka, Tabasco, lemon, Worcester and Big Tom</i>	8,25
Fentiman's Rose Lemonade <i>Botanical rose lemonade with herbal extract</i>	3,75
Homemade Hibiscus Iced Tea <i>Lemon and mint</i>	3,5

BREAKFAST

✓ CROISSANT *Butter and jam* 3,25

✓ TOASTED SUGARBREAD *Blackberries* 5,75

BUTTERMILK PANCAKES

✓ Chia seed pancakes, blueberries, honey and crème fraîche 7,75
 Avocado pancakes, smoked salmon and crème fraîche 9,5

BREAKFAST BOWLS

✓ Acai and banana with granola, grapes and goji berries 6,75
 ✓ Poached eggs with avocado, tomato, mushrooms and lebaneh 10,5
 ✓ Greek yoghurt with granola, banana, grapes, goji berries and honey 5,75

EGGS

Omelet with ham, cherry tomato, mushrooms and Gruyere 9,25
 ✓ Omelet with avocado, goats cheese, olives and basil 10
 ✓ Huevos Rancheros: Eggs, tomato, cheese, white beans, crème fraîche, chili pepper and spring onion 9

✓ SCRAMBLED OR FRIED EGGS 6,5

Smoked salmon + 3,25

✓ *Avocado* + 2,6

Crispy bacon + 2,25

✓ *Cheese* + 1,5

SALAD & SOUP

✓ GOATS CHEESE SALAD 9,75

Mixed salad with goats cheese, walnut, pomegranate, figs and balsamic dressing

✓ PAPPA AL POMODORO 6,75

Tuscan tomato soup with toasted bread and basil

FROM PITA 10,00

PITA SMOKED SALMON 8,5

Hummus with cucumber and crème fraîche

PITA PULLED PORK 9,25

Cucumber relish

✓ PITA BROAD BEANS FALAFEL 7,5

Coleslaw and tahini sauce

PITA 'MADAME' 9

Ham, Gruyere and a fried egg

PITA CHICKEN 8

Avocado with tortilla chips, baby gem and pico de gallo

✓ PITA CHEESE 3,5

SWEETS

✓ BAKSELS

*Ask for our changing cakes and sweets from our local bakery: Baksels
 Prices from 3,50*

FROM SNACKS 12,00

✓ HOMEMADE HUMMUS WITH PITA

Dukkah 7,5

Tomato salsa 7,75

Pickled red onion 7,75

Broad Beans Falafel 9

Hummus BARTACK 20,5

✓ EDAMAME *Sea salt and ponzu* 4,75

✓ LEBNEH *Crudités of vegetables* 6,5

With za'atar, flatbread and salsa verde.

✓ NACHOS 8,5

With cheese, avocado, jalapeño, spring onion and coriander

PULLED PORK 10

With cucumber relish, fries en cheese

✓ PADRON PEPPERS 5

'BITTERBALLEN' *(6 pieces)* 5,75

SHRIMP CROQUETTES *(5 pieces)* 9

✓ CHEESE STICKS *(7 pieces)* 5,75

Do you have an allergy? Please let us know!

EVENING

BARTACK

MENU

FROM 17.30

STARTERS

- ✓ **HOMEMADE HUMMUS WITH PITA**
- Dukkah* 7,5
- Tomato salsa* 7,75
- Pickled red onion* 7,75
- Broad Beans Falafel* 9
- Hummus BARTACK* 20,5
- ✓ **EDAMAME** *Sea salt and ponzu* 4,75
- ✓ **NACHOS** 8,5
- Cheese, avocado, jalapeño, spring onion and coriander*
- ✓ **PADRON PEPPERS** 5
- 'BITTERBALLEN' (6 pieces) 5,75
- ✓ **SHRIMP CROQUETTES** (5 pieces) 9
- ✓ **CHEESE STICKS** (7 pieces) 5,75
- ✓ **RICE PAPER SPRING ROLLS** (3 pieces) 8,25
- Filled with mango, cucumber, red meat radish, spring onion, coriander and served with ponzu dressing*
- ✓ **DUCK BUREK** (3 pieces) 7,5
- Dried fruits, sesame and mild harissa*
- ✓ **BUFFELO MOZZARELLA** 8,75
- Roasted red beetroot, pistachio, balsamic vinegar and basil*
- ✓ **CAULIFLOWER TEMPURA TACO** 6
- Avocado, tomato, coriander and crème fraîche*
- ✓ **AVOCADO BLINIS** 6,5
- Smoked salmon and crème fraîche*
- ✓ **GRILLED HALLOUMI** 8,5
- Pink grapefruit, herb salad and citrus dressing*
- ✓ **LEBNEH** *Crudités of vegetables* 6,5
- Za'atar, flatbread and salsa verde.*

SALAD & SOUP

- ✓ **GOATS CHEESE SALAD** 9,75
- Mixed salad with goats cheese, walnut, pomegranate, figs and balsamic dressing*
- ✓ **PAPPA AL POMODORO** 6,75
- Tuscan tomato soup with toasted bread and basil*

MAINS

- ✓ **CATCH OF THE DAY** (market price)
- With matching garnish*
- ✓ **LAMB BURGER** 18,5
- Served on flatbread with tzatziki, harissa, a salad of cucumber, red onion and tomato with fries*
- ✓ **PULLED PORK** 18
- With fries, cucumber relish and a mixed salad*
- ✓ **CHICKEN THIGH SKEWERS** 17
- Italian marinade, carrot ribbon salad and sweet potato fries with cajun spices*
- ✓ **LASAGNE** 15,5
- Aubergine, garlic, spinach, tomato and buffalo mozzarella*
- ✓ **FALAFEL BURGER** 15,5
- Served on flatbread with Greek yoghurt, haloumi, pickled red cabbage and fries*
- ✓ **MOROCCAN VEGETABLE STEW** 16
- With couscous en pappadums*

SIDES

- ✓ **COLESLAW** 3,75
- With tahini dressing*
- ✓ **SWEET POTATO FRIES** 4
- With Cajun spices, lemon and mayonnaise*
- ✓ **FRIES** 4,5
- With mayonnaise*

DESSERTS

- ✓ **BANOFFEE** *Chocolate ice cream* 4,5
- With Dulce de Leche, banana and Bastogne crumble*
- ✓ **STRAWBERRY MOUSSE** 4
- With marshmallow, chocolate crumble and basil*
- ✓ **TIRAMISU** 5
- With mascarpone, espresso, cacao and amaretto*
- ✓ **CHOCOLATE MOELLEUX** *Vanilla ice cream* 4,5
- Hot cake with a mellow core*

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WHITE

SAUVIGNON BLANC

LES GRANGES DE FELINES BLANC, LANGUEDOC (FR) 3.75 | 20.5

The grapes are picked at night to give the wines the more freshness and to give purity. Beautiful aromas of white flowers, boxwood, citrus, grapefruit and green herbs. In the taste fresh, lively and crispy with a pleasant bitterness in the aftertaste.

VIOGNIER

SAINT-PEYRE, CÔTES DE THAU, LANGUEDOC (FR) 5.5 | 26.5

The winery of Saint-Peyre planted their grape vines around the lake of Thau, bordering the Mediterranean Sea. The subtle, delicate flavour and tropical aromas of ripe peach and apricot will lead you to believe you are on the beaches of Sète. This wine can especially be enjoyed with spicy dishes and fatter types of fish.

VERDEJO

NIDIA, RUEDA (ES) 5.5 | 26.5

"Taste the Spanish sun" Somewhere on a terrace in the sun. You take a delicious piece of Jamon Iberico and sip your wine. Delicious fresh and fruity. Would it be a Sauvignon Blanc? French, or from New Zealand? Wrong, it comes from Spain and is called Verdejo. This grape symbolizes the Rueda region, northwest of Madrid.

CHARDONNAY

VITALONGA, UMBRIE (IT) 38.5

The family Maravalle, owner of Vitalonga wine estate, produced this Chardonnay for the first time in 2016. The wine estate falls under the DOC area of Orvieto, which is very well known for the good white wines that come from here. Due to the location of the vineyards at a height of 450 meters and the structure of the soil consisting of clay and sand, this wine has a slight mineral aftertaste.

SPARKLING

CUVEE SPUMANTE

LE RIVE, VENETO (IT) 4.50 | 23.5

This spumante consists mainly of spumante, with a dash of Manzoni. This makes this wine a fresh, fruity Spumante with a full start.

RED

MERLOT RABOSO

IL SAPORITO, VENETO (IT) 3.75 | 20.5

Veneto is the wine region with the highest production in Italy. Although the region has 3 D.O.C.G.'s and 24 D.O.C.'s, two-thirds of the production carries the I.G.T. Including this beautiful, sturdy Merlot Raboso from the Cielo family.

MONTEPULCIANO D'ABRUZZO

VELENOSI, MARKEN (IT) 5.5 | 26.5

The Montepulciano is a generous grape. From the young vines you can make beautiful wine, provided the most modern techniques are used. That is exactly what Velenosi does, by putting a super-fruity wine, raised on stainless steel. Thanks to the dark grape skins of the Montepulciano for 20 days with yeast, there is extra fruit in the taste.

CABERNET FRANC

LE RIVE, VENETO (IT) 5.75 | 32.5

The agricultural farm Le Rive is located in Nigrisia di Ponte di Piave, in the eastern part of "Gioiosa and Amorsosa Marca Trevigiana", 30 kilometers from Venice. The hundred-year-old mulberry tree is a witness of the past, stands as a stately guard of the wine cellar, an ancient example of traditional viticulture in the region for hundreds of years.

RIPASSO SUPERIORE PROVOLO

CAMPOTORBIAN, VALPOLICELLA (IT) 38.5

The region is characterized by many vineyards, beautiful Venetian and Renaissance Villas and some Romanesque churches that are still intact. One of the most characteristic symbols of the Valpolicella region is the "marogne"; age-old stones separation walls made of local sandstone that serve to separate the vineyards and to create terraces on the hilly landscape.

ROSE

PINOT GRIGIO BLUSH

I CASTELLI ROMEO E GIULIETTA, VENETO (IT) 3.75 | 20.5

The I Castelli Romeo e Giulietta rosé gets the attractive and beautiful light pink color of the light purple pinot grigio grape. Fruity in both the bouquet and in the taste in addition fresh. Dreaming about the love story of Romeo and Juliet.

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